

## Strictly Supper #2

### Tango Fritters, Ice Cream and Caramel Sauce

This is a great dessert that was really quick and easy to make, it is served with shop bought Ice Cream and a lovely caramel sauce, enjoy 😊



#### Ingredients

- 1 Apple
- 1 Mug of Flower
- 2 tsp of Cinnamon
- 2 tsp Sugar
- 1 Can of Apple Tango
- ½ 397g Cook In Carnation Caramel\*
- 1 Scoop Shop Bought Ice Cream\*
- Hot Water
- Vegetable Oil For Frying\*
- Salt

\* hiding from the picture

#### Also Needed

- Pan for Deep Frying
- Balloon Whisk
- Bowl
- Mug

#### Method:

1. In a bowl add the flower, cinnamon, sugar and a few grinds of salt.



---

© Wheelie Good Meals 2014

For more information on this recipe or Wheelie Good Meals visit us online at [wheeliegoodmeals.wordpress.com](http://wheeliegoodmeals.wordpress.com)

**Strictly Supper #2**  
**Tango Fritters, Ice Cream and Caramel Sauce**

2. Pour in the tango and whisk thoroughly.

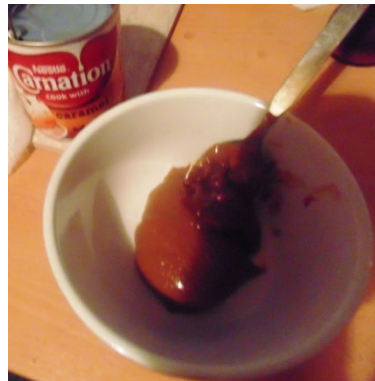
## Strictly Supper #2

### Tango Fritters, Ice Cream and Caramel Sauce

3. Cut the apples into slices and dip in the batter.



4. Put some of the Carnation Cook in Caramel in to a bowl, when it comes out of the jar it looks like the image below. I then added some boiling water to the caramel to make more of a sauce, it's important to stir thoroughly to make sure the caramel melts. I also added a few grinds of salt to the caramel sauce for a salted taste.



5. Place a pan on the hob and put enough oil in to deep fry the apple. When the oil is hot enough deep fry the apple pieces, keep an eye on them and turn them occasionally to ensure they are golden brown.



**Strictly Supper #2**  
**Tango Fritters, Ice Cream and Caramel Sauce**

6. Serve with a scoop of shop bought ice cream and drizzle with the caramel sauce.

